



# Lucy Cavendish College

## Cambridge Conferences & Events

### WEDDING BREAKFAST MENU

Please choose 1 dish from each category

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#### Starters

**Chapel & Swan Smoked Salmon with Lime & Ginger Tiger Prawns (F,G,M,SF)**

Locally sourced artisan fish with home cured shellfish

**Crayfish Salad with Dressed Leaves (SF,E,Mu)**

A variation of a prawn cocktail using plump crayfish tails

**Caprese Salad (v) (M)**

Buffalo mozzarella, tomato salad served with rocket & basil pesto

**Goats' Cheese & Red Onion Tartlets with a Walnut Salad (v) (M,G,Su,N-Walnuts)**

Sweet red onions with creamy goats cheese accompanied with a nutty salad

**Beef Bresaola with Ponzu Dressing (G,So)**

Cured slices of beef with a citrus soy sauce with onion & mango salsa

**Smoked Chicken with Orange, Watercress & Pear Salad (Su)**

Sweet fruits and peppery watercress cut through the smokiness of the chicken in this simple salad

**Mushroom Medley Bruschetta (v) (G,M)**

Creamy garlicky wild mushroom sauce on crusty Italian bread

**Caesar Salad (v) (G,M,E)**

Little gem and romaine lettuce with a creamy parmesan dressing and croutons

**Welsh Rarebit Stuffed Portobello (v) G,Mu,M,Su)**

A cheese & ale savoury sauce with a hint of mustard served on an oven baked mushroom

**Roasted Italian Peppers with Tomato, Garlic and Basil, served warm (v) (M)**

Half a sweet pepper filled with plum tomato, sliced garlic, a basil leaf then drizzled with basil infused oil

**Edamame, Feta & Mint Salad topped with Grilled Melon (v) (So,M)**

Salad bound with grilled pepper dressing & charred soft fruit

**Papaya & Sinodun Hill Cheese Salad with Brazil Nut Dressing (v) (M,N-Brazil)**

Exotic fruit & soft cheese drizzled with nutty oil

**Mongolian Beef Ramen (So,Se)**

Hearty noodle soup with marinated beef

If any of your party has a food allergy or intolerance please let us know  
**£50.50 + VAT (& 5% service) per person**



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### Main Courses

**Lamb with a Pistachio & Seaweed Crust (G,N-Pistachio)**

Local cut of lamb with a salty, nutty coating

**Succulent Pork Escalope served with Normandy Calvados Apple & Cream Sauce (M,Su,Mu)**

Boneless pork steak pan fried served with a French apple brandy sauce

**Pork Dijonaise (M,C,Mu)**

Pan-fried pork loin steak served with a creamy bacon, celery & Dijon mustard sauce

**Sautéed Supreme of Chicken served with a Rich Cream Tarragon Sauce (M)**

Plump chicken breast pan fried accompanied with fresh tarragon infused cream

**Parmesan Chicken Breast with Parma Ham (M,G)**

Tenderised breast seasoned with thyme and parmesan and wrapped in air-dried ham

**Italian Herb Coated Guinea Fowl (M,Su)**

Fennel seed, oregano, black peppercorn & sea salt rub with a creamy white wine sauce

**Chicken wrapped in Cured Ham with Fresh Mango Salsa**

Air cured ham wrapped around a fresh cut of chicken with a fresh flavoured salsa

**Gressingham Duck Breast with Blackberry Sauce (M,Su)**

Breast of Gressingham duck slowly braised and served with a rich gravy of juicy berries

**Sautéed Supreme of Guinea Fowl served with a Bacon, Prune & Onion Cream Sauce (M,Su)**

Pancetta and sweet onion go very well to keep this breast moist and succulent

**Baked Fillet of Salmon wrapped in Serrano Ham with a Mustard Cream Sauce (F,Mu,M)**

Air cured ham wrapped around a fresh cut of salmon with a gently piquant sauce

**Lime & Coriander Duck with Tamarind Honey Sauce (So)**

Large breast of duck marinated with citrus & herb, finished with Asian Inspired Sauce

**Steamed Sea Bass with Honey, Ginger & Chinese Greens (F,So,Se)**

Fresh fillet of fish with a sweet and sour garnish

**All Mains are served with a selection of seasonal vegetables and potato**

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### Vegetarian Main Courses

**Broccoli, Redcurrant & Stilton Flan (G,M)**

Sweet fruit creamy blue cheese and sliced broccoli work in this savoury tart made using crème fraîche savoury custard

**A Whole Red Pepper stuffed with Chick Peas & Roasted Vegetables (C)**

Sweet bell pepper filled with a delicately spiced chick pea and vegetable mix

**Vegetarian Strudel served with a Wild Mushroom Sauce (G,M,Su)**

Puff pastry encases fresh garden vegetables served with a stroganoff style creamy mushroom sauce

**Spinach & Sun Dried Tomato Roulade (M,Su,C)**

A light dish of baby spinach and juicy sun dried tomatoes rolled with ricotta and finished with rich tomato & garlic sauce

**Italian Aubergine Millefeuille (C)**

Savoury version of the classic sweet using eggplant and plum tomatoes

**Tomato & Basil Arancini (C,G)**

Breaded rice balls with a rich tomato filling

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### Desserts

**Baileys Tiramisu (v) (G,M,Su,E)**

Traditional Italian dessert with coffee and Irish Liqueur

**Salted Caramel & Chocolate Brownie served with a Crème Anglaise (v) (E,G,M,So)**

Rich square of indulgence with fresh custard sauce

**Cambridge Burnt Cream (v) (E,M)**

The original crème brûlée served with raspberries

**Salted Chocolate Delice & Vanilla Ice Cream (v) (M,E,G,So)**

A chocolate pudding with a hint of rock salt served with a soft scoop of ice cream

**Mango & Coconut Panna Cotta (M,Gelatine)**

Italian set cream infused with coconut with an exotic fruit cordon

**Sticky Toffee Pudding served with a Pecan Nut Sauce (v) (G,E,M,Su,N-Pecan)**

Individual warm dessert with a rich pecan butterscotch style sauce

**Peanut Brittle Tiramisu (v) (P,G,M,E,Su)**

Traditional Italian dessert topped with sweet and salty crushed peanuts

**Exotic Fruit Pavlova (v) (E,M)**

Classic meringue base with cream and a mix of exotic fruits for colour and taste

**Piquant Lemon Roulade (v) (M,E)**

A meringue roulade with a lemon curd and cream filling

**Warm Fig and Almond Tart (v) (E,G,M,N)**

Honey roasted figs served in a sweet tart case

**Summer Pudding served with a Rich Summer Fruit Sauce & Chantilly Cream (seasonal) (v) (G,M)**

Classic British dessert with plump juicy fruits encased in sweet syrup soaked bread

**Chocolate Espresso & Walnut Meringue Roulade (v) (E,Su,N-Walnut)**

A coffee, cream and nut filled, rolled meringue

**Fresh Fruit Salad (v)**

A selection of juicy fruits both tropical and native

**Followed by Cafetière Coffee or Tea**

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### Allergens key:

- C:** contains celery
- Cr:** contains crustacean
- E:** contains egg
- F:** contains fish
- G:** contains gluten
- L:** contains lupin
- M:** contains milk
- Mo:** contains mollusc
- Mu:** contains mustard
- N:** contains nuts
- Se:** contains sesame
- SF:** contains shellfish
- So:** contains Soya
- Su:** contains sulphites
- P:** contains peanuts

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